



Brut Nature Gran Reserva Cava

DO Cava

Grapes:

50% Xarel·lo, 30% Macabeo, 20% Parellada

Vine Age:

30 to 40 years old

Alcohol:

12% by volume

Winemaking:

Soft pressing obtaining 50% free-run juice followed by fermentation at low temperature (15° C) in stainless steel tanks. Second fermentation in the bottle with ageing of 36 to 48 months. No dosage added.

Tasting Notes:

Yellow in color with fine, slow releasing bubbles. Notes of dried fruit and nuts, with nuances of brioche. Full and fragrant in the mouth.

Made with organic grapes, vegan

About Alsina & Sardà:

With grape growing roots that can be traced beyond 1894, the Alsina family makes wine and cavas that demonstrate a true knowledge of the land and grapes. Alsina & Sardà is located in the heart of Spain's cava production region, in the municipality of El Pla del Penedès near Sant Sadurní d'Anoia. The estate vineyards have a variety of microclimates due to their proximity to the Mediterranean Sea and different altitudes, so each grape variety is able to find the ideal location to express its best qualities.



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